



CALIFORNIA STYLE

TEMPLE OF TREASURES

Ann Getty's
Awe-Inspiring
Berkeley Design

THE JEWELRY +
ACCESSORIES ISSUE

TOTALLY ENCHANTING

LAYERED GEMS FALL
IN LINE WITH THE
SEASON'S NEW UNIFORM

MARION COTILLARD

The French
Bombshell
Knows
No Bounds

BEST IN VINTAGE

HANDBAG
REVIVALS

SONOMA
WINERIES

THE LATEST
FROM *DECADES*

WHITE OUT

MODERNIST
TO THE MAX IN
SAN FRANCISCO

PLUS

Tahoe's New
Hipster Hangout
and Truffle Season
in Brentwood

menu



Preserves
from The
Still-Room,
\$20.

SAN FRANCISCO

Click Fast

James Beard Award-winner Heidi Swanson of NorCal (101Cookbooks.com, *Super Natural Every Day*) brings her keen eye to **Quitokeeto**, a drool-worthy, color-curated online collection of ingenious finds: seashore honeys, Opinel cheese knives and Boulette's Larder culinary salves. *Holiday sale begins Nov. 26; quitokeeto.com.*

LOS FELIZ

NIGHTTIME PROVISIONS

At chic canteen **MessHall**, plaid-clad servers proffer small-batch bourbons and seasonal comforts like smoked corn fritters with romesco, and buttery trout amandine. Throwback recipes honor its "for Hollywood, by Hollywood" history. 4500 Los Feliz Blvd., L.A., 323-660-6377; messhallkitchen.com.

The space was once a Brown Derby.

SONOMA

OLD GUARD The cellars at **Buena Vista**—circa 1857—have been fully excavated by the inimitable Jean-Charles Boisset. Its tiered portfolio (including sparklers) befits any holiday spread. 18000 Old Winery Rd., Sonoma, 800-926-1266; buenavistawinery.com.



Pajo Bruich. BELOW Chanterelles, king trumpet noodles, dashi gelée, pineapple gel, poached yolk, micro-shiso.

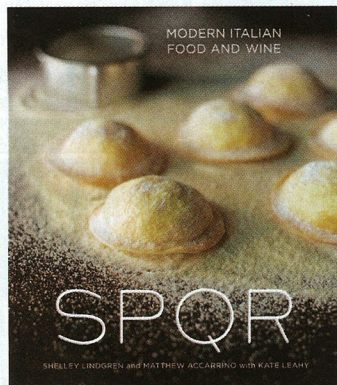
SACRAMENTO

Talent Scout

You can bet liquid nitrogen is now in the kitchen: Up-and-coming toque Pajo Bruich, off a stint at Meadowood, has taken the helm at rising star **Enotria**. 1431 Del Paso Blvd., Sacramento, 916-922-6792; enotria.com.



\$35, Ten Speed Press.



SAN FRANCISCO

VIA CUCINA

SPQR: Modern Italian Food and Wine follows chef Matthew Accarrino and Shelley Lindgren on an inventive regional romp with commentary on the most esoteric varietals, and regional specialties like Umbrian farro-stuffed quail with chestnuts, persimmon and dandelion greens.

Founder's
Red Wine,
2008, \$20.



MESSHALL: ALLEN LIN. QUITOKEETO: HEIDI SWANSON. ENOTRIA (2): RYAN DONOHUE